

# TAPAS

<b>4pc Calamari Rings</b>		<b>\$12</b>
Deep Fried Crumbed Calamari Rings with tonkatsu sauce & mayonnaise		
<b>2pc Crab Croquettes</b>		<b>\$10</b>
Creamy crab flavored croquettes, crispy crumbed outside with thousand island sauce and tonkatsu sauce		
<b>Fried Mochi with Teriyaki Sauce</b>		<b>\$13.5</b>
Crispy deep fried rice cake with teriyaki sauce		
<b>Agedashi Mochi</b>		<b>\$13.5</b>
Deep Fried mochi in dashi 'seafood based broth' with onion, sesame seeds & Bonito flakes		
<b>5pc Prawn Panko-Fried</b>		<b>\$13</b>
Deep panko fried prawns with Aioli		
<b>Eggplant Tempura with Teriyaki Sauce</b>	<b>v</b>	<b>\$13</b>
Crsipy & light Tempura battered eggplant with teriyaki sauce		
<b>Agedashi Tofu</b>		<b>\$13.5</b>
Deep Fried tempura battered tofu pieces in dashi 'seafood based broth' with onion, sesame seeds & Bonito flakes		
<b>Crispy Calamari</b>		<b>\$16.5</b>
Deep fried calamari tentacles served with mayonnaise sprinkled with chilli powder		
<b>Eggplant Agebitashi (Cold tapas)</b>	<b>V/VG</b>	<b>\$13</b>
Fried eggplant in soy sauce based mushroom dashi soup.		
<b>Vegan Chicken Karaage Bites</b>	<b>V/VG</b>	<b>\$13</b>
Soy plant based chicken Karaage with vegan mayo		
<b>Vegan mapo tofu</b>	<b>V/VG</b>	<b>\$13</b>
Soy protein plant based meat and tofu fried with chilli sauce		

*V=Vegetarian//VG=Vegan//DF=Dairy-free*

*\*Fried in same oil. All items may contain traces of common allergens. Please advise us if you have any dietary requirements*